



Spicy Cheeseburgers with Chili Cheese



Ingredients

- 3 slices Henri Willig Organic Cow's Cheese with Chili
- 1 hamburger bun or Italian roll
- 1 (vegetarian) burger
- 0.5 large onion
- 0.5 tomato
- 1 lettuce leaf
- 2 bacon slices
- Sauces as desired

A juicy, flavourful chilli cheeseburger guarantees pure comfort food that everyone loves. Whether you opt for the classic version with bacon, or prefer the vegetarian version, this burger is always a hit. With melted chilli cheese, crispy bacon and creamy sauces, we take the flavour to the next level. The best part? You can make it all by yourself! So get out the pans and let's get to work on this simple but delicious chilli cheeseburger recipe.

Preparation

- 1: Slice onion into rings and tomato into slices.
- 2: Fry the onion rings until nicely coloured.
- 3: Fry the burgers in a hot pan until almost done.
- 4: Then put slices of cheese on top so they melt a little extra. We used the chilli cheese here for a spicy burger.
- 5: Cut open the buns and top with the lettuce leaves and burger. Top with the tomato, bacon, onion rings and favourite sauces. Close the bun and your burger is ready!

How do I make the spicy chilli cheeseburger taste milder?

The chilli burger has a spicy and tangy flavour thanks to Henri Willig's Organic Cow's Cheese with Chili Peppers. This cheese is not extremely spicy, but it does have a pleasant kick. Prefer milder? Serve with a fresh topping like yoghurt, avocado or lettuce to temper it a bit, or choose a milder cheese like a Natural Gouda Cheese.

Ready to make chilli cheeseburgers?

Whether you are a meat lover or prefer vegetarian, our chilli cheeseburger will delight your taste buds. It is the ultimate comfort food that is quick to put on the table. Place the onion rings on the sizzling pan, melt the cheese over the juicy burgers and create your perfect burger with all your favourite toppings. Enjoy!